KIT DROP - IN CATERING

COMMERCIAL & COMFORT

Zoppas Industries

Heating Element Technologies

WARMING IDEAS

HEATING ELEMENTS: the core of heat and energy production.

Synergies existing within the 'Zoppas Industries' group of Companies ensure high global competence.
They ensure research into and proposals for high quality technical solutions that provide rapid response to our customers' many different application needs, thanks to a sophisticated design system and the use of a wide range of materials for components.

Our Customers provide the stimulus for new opportunities and innovation - ensuring RICA maintains production versatility over a large range of products for the domestic and industrial market sectors.

Zoppas Industries

Heating Element Technologies

HEATING SYSTEMS

COMMERCIAL & COMFORT

COLD

ETCHED FOIL

PLASTICS

ELECTRONICS

TECHNOLOGY EVERYWHERE QUALITY INSIDE

Technology is everywhere and thanks to the hidden existence of high quality HEATING ELEMENTS products are manufactured to the highest safety standards.

As a result of experience gained in different application sectors, RICA offers highly qualified technical consultancy and works in close collaboration with customers in all design stages and in compliance with the main certification and standards requirements.

The Rica divisions:

HEATING SYSTEMS — Tubular heaters and systems for industrial applications.

COMMERCIAL & COMFORT — Sheathed tubular elements and assemblies especially for the catering sector and commercial applications.

COLD — Vulcanised sheathed tubular elements for defrosting and heating elements for household boilers.

ETCHED FOIL — Etched foil technology flexible heating elements.

PLASTICS — Cartridge heaters and assemblies for industry and household heating, band heaters and assemblies for the plastics industry.

ELECTRONICS — Electronics controls applied to assemblies or elements for heat management.

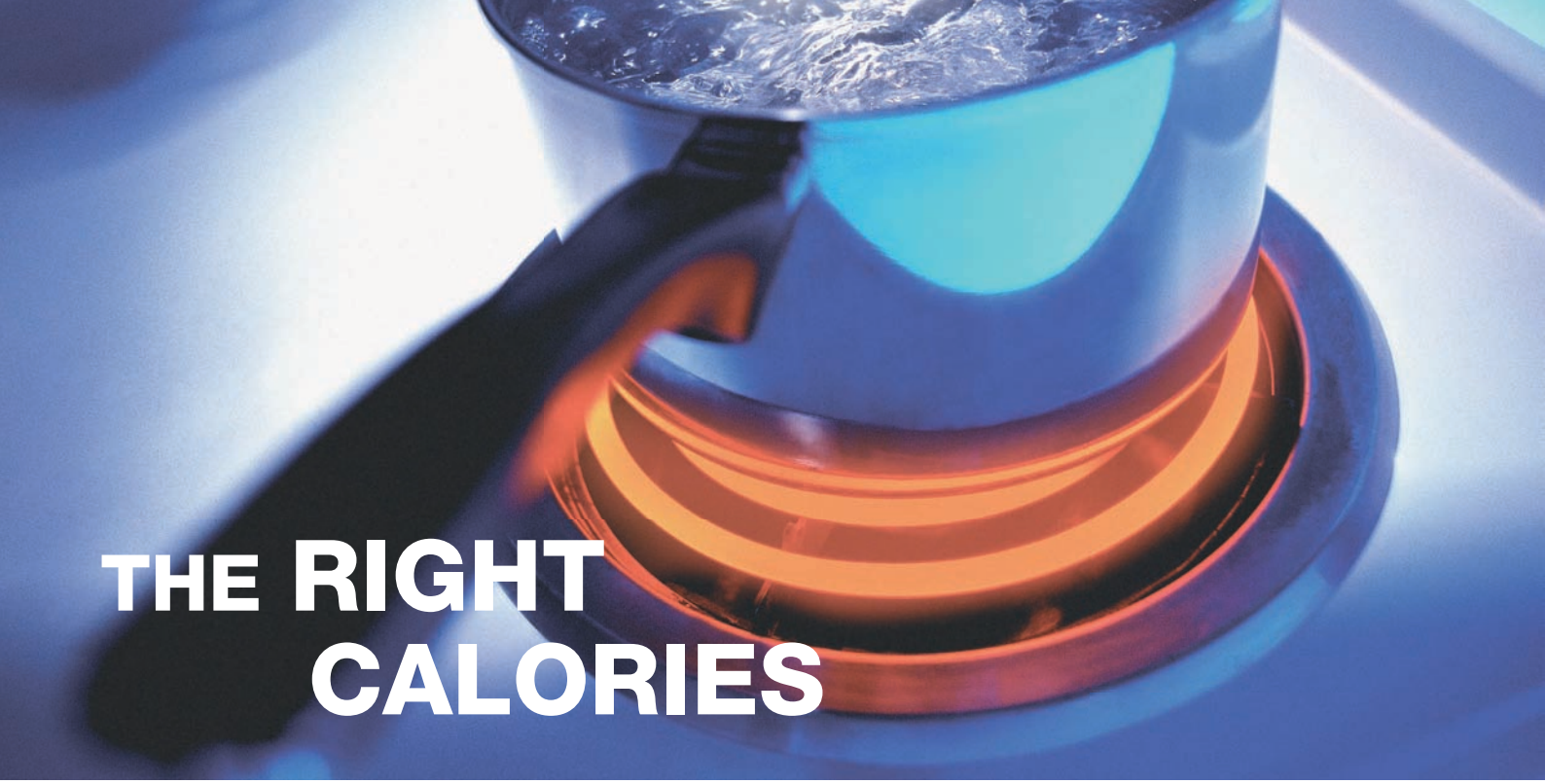
SYSTEM CERTIFICATION

FM 11235

REGISTERED TRADE MARK OF OUR PRODUCTS

As a result of experience gained in different application sectors, RICA offers highly qualified technical consultancy and works in close collaboration with customers at all stages. RICA products are made to comply with the main certification requirements, the relevant technical norms, and the concept and instructions provided by customers, who will finish the idea for a final product and in particular make the choice of a given RICA product to use on their end applications.

The suitability and the completeness of the tag data and the technical and/or informational notes included in this catalogue must be examined by the client. It is the responsibility of the client to fully check the suitability of our product for the final use which is to be made of it.



THE RIGHT CALORIES

COMMERCIAL & COMFORT

To demonstrate its commitment to offering design and technical support, RICA is divided into specialist business units, in this way our engineers remain focussed on each market sector.
COMMERCIAL&COMFORT specialises in the field of Food Service Equipment and in the area of commercial applications in general. A full range of heating elements and functional assemblies is dedicated to the main sector in the field: catering, breadmaking, snack-bars, vending machines and coffee bars, laundries and floor washing, beauty and body care.

The **Commercial & Comfort Business Unit** can supply a full range of heating elements and functional assemblies dedicated to the main sector in the field:

- Food preparation and conservation system
  (refrigerated cupboards, blast chillers, freezers, refrigerated showcases and chilled counters)
- Appliances for catering
  (ovens, fryers, grills, fry tops, bread pans, pasta pans, dishwashers, bain marie, heated counters)
- Appliances for the production of bread, pizza and confectionary
  (proving chambers and cupboards, bread and pastry ovens, pizza ovens)
- Appliances for fast food (small fryers, toasters, glass washers, cup washers)
- Professional coffee machines
- Vending machines
- Ice-cream making machines
- Laundry machines (washing machines, dryers, ironers) and professional pressing
- Floor washers
- Appliances for beauty treatment and body care
  (whirlpool systems, household and professional saunas, hair dryers, visage, aerosols)

DROP - IN

COMMERCIAL & COMFORT

easy - GO

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SPECIAL

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RICA'S CONSTANT ATTENTION TO THE MARKET

The constant evolution of Rica's concept of supply, no longer tied to a single component but to an integrated solution, has led us to develop integrated heating systems for the catering/FSE sector, while remaining in close collaboration with our customers.
Our design office is at your disposal to plan your customised solution.

SAVINGS
**as an investment,
free from commitment**

Rica's service offers its partners important economic and logistic advantages; we lighten the burden of new product development costs, such as research and development, prototype preparation, approvals production and raw material storage.

DESIGN & ERGONOMICS
common characteristics

The Rica range provides an elegant product that is also functional and easy to use. These are indispensable characteristics in any working environment.

MODULES
to meet all needs

Rica dimension standards meet your needs, guaranteeing maximum flexibility and integration; products can also be customized to special requirements.

COMMERCIAL & COMFORT

HYGIENE
quick and easy

The Rica series uses stainless steel, rounded corners and drop-in tops to avoid joints that can attract dirt and germs.

STRENGTH
for a long working life

The framework, bodies and tops in the Rica range are built of specially thick high-quality materials ensuring excellent duration even with heavy-duty performance.

MAINTENANCE QUICK AND EASY
for anyone

The design and construction characteristics of the Rica range make any routine or extraordinary maintenance operations required easy and quick, without the need for tools.

CERTIFICATIONS
safety and guarantee

All Rica functional kits conform to CEI EN 60335 standards and the RoHS directive.

GLASS-CERAMIC COOKING TOP
PC EASY - GO

easy - GO

Two zone version

Single zone version

Design and simplicity

PC Easy Go is designed to meet the different needs of the market for modular equipment for medium and large catering businesses. The kit is adaptable to all installation situations, due to its simple design and modular dimensions.

The glass, which is hermetically sealed using heat resistant silicone, is flush to the kitchen surface to guarantee overall ease in cleaning and product hygiene, as well as easier movement of pans. The PC Easy Go cooking top has Rica insulated radiation elements, with an integrated safety thermostat; the system is ideal for quickly transferring the heat to the bottom of the pan.

Any ordinary and/or extraordinary operation can be carried out easily and quickly without the use of tools, thanks to the quick release system.

In close collaboration with its clients, RICA offers the possibility of completing the supply of kits with assembly and silicone sealing to the surface.

Control

PC Easy Go puo' can be provided with a Rica control kit (optional) complete with energy regulators, warning lights, heat-resistant terminal board and electric wiring.

Safety

The PC Easy Go line is designed for maximum safety and ease of use. The cooking zone has a red warning light located on the hob to indicate that the cooking surface temperature exceeds 70°C; it protects the operator by continuing to show the heated zone even after the machine has been turned off.
Residual heat can be used to keep food warm or continue the cooking operation.

COMMERCIAL & COMFORT

Structure

PC Easy Go has a robust structure in 10/10 thick Aisi 430 stainless steel (alimentary). The top is in 6mm Schott Ceran® glass-ceramic with screen printed cooking zones to aid pan positioning (min. diameter 210 mm).

Standard accessories

Manuale di installazione e uso - Raschietto – Imballo

Technical characteristics

Series	Code	Power (*)	Power supply	Bore (mm)	Glass-ceramic (mm)	Cardboard packing (mm)	Net weight (Kg)
S400X400	1GKVCAV94001	1 x 2,1 KW	AC 230V 50 Hz	335 x 370	330 x 365 x 6	585 x 385 x 225	6
S400X400 (**)	1GKVCAN05001	1 x 2,1 KW	AC 230V 50 Hz	335 x 370	330 x 365 x 6	585 x 385 x 225	6
S700X400	1GKVCY529001	2 x 2,1 KW	AC 400V 3N+T 50 Hz	545 x 325	540 x 320 x 6	585 x 385 x 225	9
S900X400	1GKVCZ533001	2 x 3,5 KW	AC 400V 3N+T 50 Hz	725 x 325	720 x 320 x 6	885 x 385 x 225	10
S900X450	1GKVCY309001	2 x 3,0 KW	AC 400V 3N+T 50 Hz	725 x 355	720 x 350 x 6	885 x 385 x 225	11

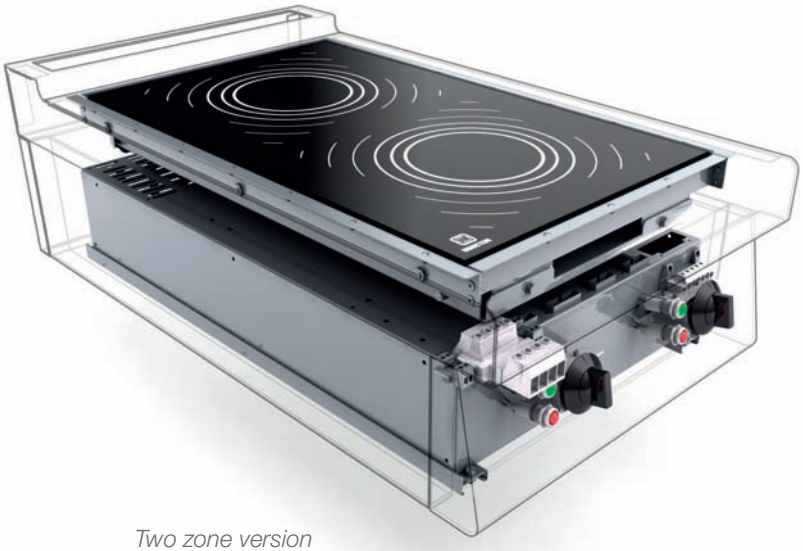
(*) Other powers are available upon request
(**) Version without metal frame

Optional

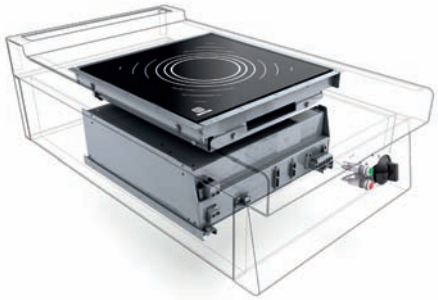
1 zone electro-mechanical control kit 65°÷450°C	1GKVCAN35001
2 zone electro-mechanical control kit 65°÷450°C	1GKVCY314001

INDUCTION WOK AND COOKING TOP IN EASY - GO

easy - GO



Two zone version



Single zone version

Design and simplicity

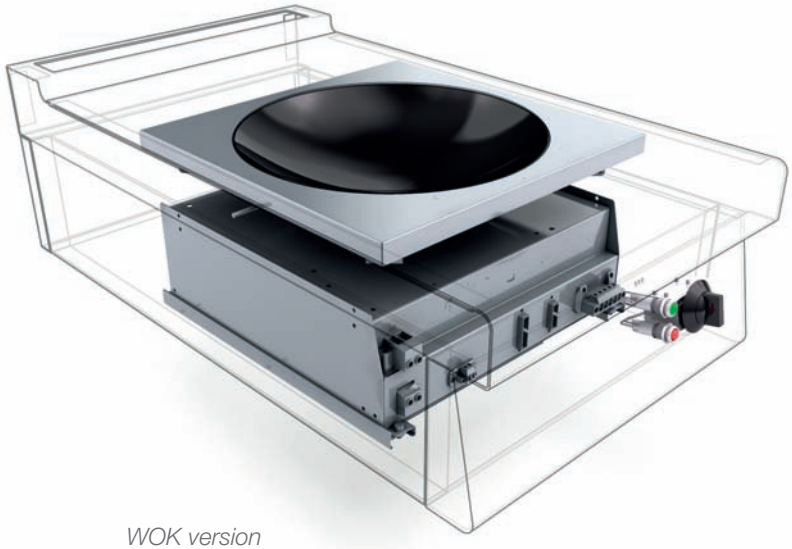
PC INDUCTION Easy Go is a complete, ready to fit kit that meets the needs of the PROFESSIONAL market for modular and built-in appliances.
It adapts to all assembly situations thanks to its simple design and modular dimensions and is interchangeable with, or can be accompanied by, the PC Easy Go electric radiant plate range.
The assembled kit is hermetically sealed and is flush to the kitchen surface to guarantee overall ease in cleaning and product hygiene, as well as free movement of pans.

Supply is completed with 6 mm Schott Ceran® glass-ceramic, induction coils preassembled with the glass, fan generator with support guides and wired potentiometric control.

Efficiency

With the induction system cooking times are significantly reduced compared to any other technology with the same power supply because the heat is generated directly onto the bottom of the pan which becomes the only hot point of the system.
More than 95% efficiency (energy used/energy consumed) is obtained with induction compared to 80% with radiant technology, 60% with cast iron plates and the 50% with gas hobs.
Energy is only consumed when there is a pan present, as this is the only hot part of the cooking system and is indispensable for the system to work.

COMMERCIAL & COMFORT



WOK version

Safety

PC INDUCTION Easy Go has internal temperature limiters and indicators that safeguard the machine and tell the user which working mode is in use.
The kit conforms to the safety directives for electrical systems for public use and similar, as well as the directives on electromagnetic compatibility.

Standard accessories

Manual for installation and use - Packing.

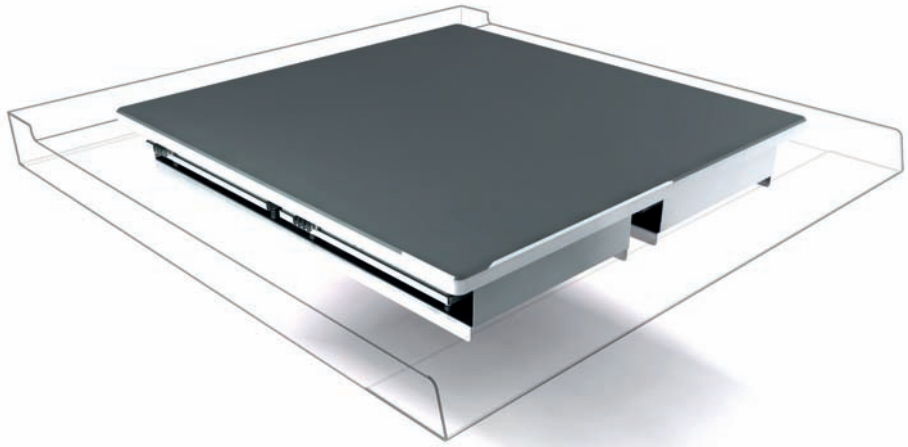
Technical characteristics

Series	Code	Power	Power supply	Bore (mm)	Glass-ceramic (mm)	Cardboard packing (mm)	Net weight (Kg)
S400X400	1GKINAN96002	1 x 3,0 KW	AC 230 V – 50Hz	325 x 325	320 x 320 x 6	385 x 385 x 375	8
S400X400	1GKINAN96001	1 x 6,0 KW	AC 400 V – 50Hz	325 x 325	320 x 320 x 6	385 x 385 x 375	8
S700X400	1GKINAH05001	2 x 3,5 KW	AC 400 V 3N + T – 50Hz	325 x 545	540 x 320 x 6	585 x 385 x 225	28
S900X400	1GKINAH06001	2 x 6,0 KW	AC 400 V 3N + T – 50Hz	325 x 725	720 x 320 x 6	885 x 385 x 225	30
S900X450	1GKINAH07001	2 x 6,0 KW	AC 400 V 3N + T – 50Hz	355 x 725	720 x 350 x 6	885 x 385 x 225	30
WOK	1GKINAJ02001	1 x 6,0 KW	AC 400 V 3N + T – 50Hz	Diam = 302,5	R int. = 210	385 x 385 x 375	10

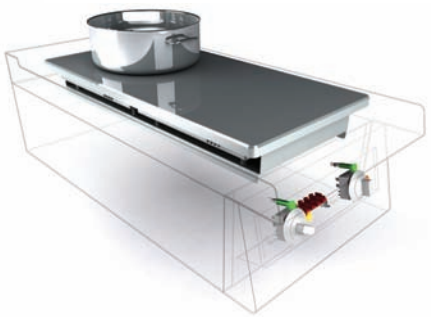
For further models and ranges contact RICA

STAINLESS STEEL SOLID TOP
TP EASY - GO

easy - GO



Four zone version



Two zone version

Design and simplicity

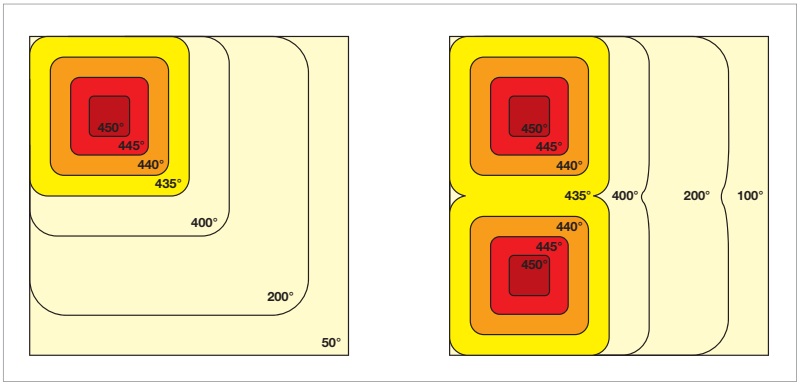
TP Easy Go has been developed to meet the different needs of the market for modular equipment for medium and large catering businesses.
The kit adapts to all assembly situations due to its simple design and modular dimensions.
The project/construction characteristics of TP Easy Go allow for quick and easy ordinary/extraordinary intervention as the kit is hooked onto a raised frame that is built into the client's surface.
The heating kit is made up of a strong support frame in Aisi 430 polished steel with a thickness of 10/10 and RICA radiant plates pushed against the cooking plate by a spring system.
The cooking plate (optional) is in chrome molybdenum polished steel with a thickness of 16 mm and will not bend at high temperatures.

Control

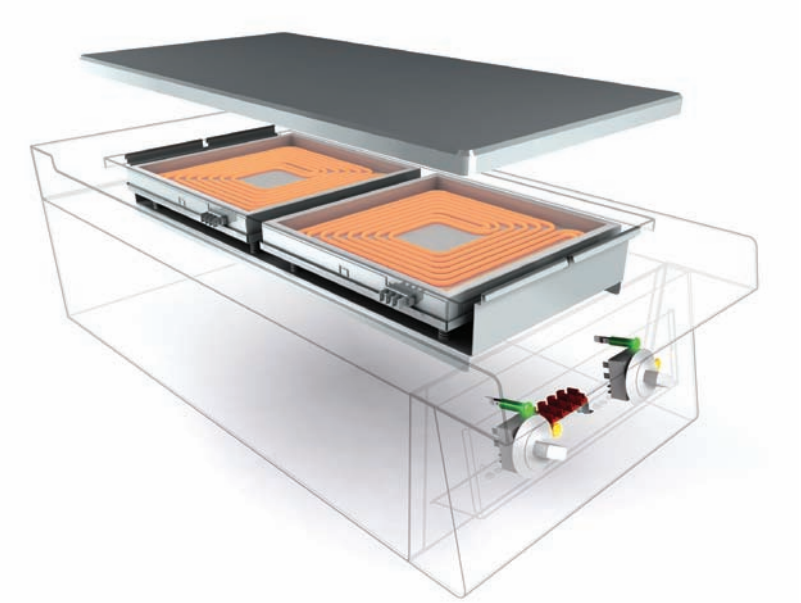
TP Easy Go can be provided with a Rica control kit (optional) complete with energy regulators, heat-resistant terminal board and electric wiring.

Heat diagrams

Gradient heat distribution (65°÷450°C) guarantees extreme flexibility and simultaneous running of various cooking processes.



COMMERCIAL & COMFORT



Standard accessories

Manual for installation and use

Technical characteristics

	Series 700	Series 900
Code	1GKTPY534001	1GKTPY313001
Power	2 x 2,5 KW	2 x 3,0 KW
Power supply	AC 400V 3N +T - 50Hz	
Frame	AISI 430 (DIN 1.4016)	
Bore (X - Y)	328 x 548 mm	348 x 678 mm
Regulation	Continuous 65°C 450°C	
Net weight	6,5 Kg	7 Kg
Cardboard packing (L x P x H)	585 x 385 x 225 mm	885 x 385 x 225 mm

Optional

	Dimensions	Code
Control kit		1GKTPY315001
Hotplate S.700-1/2M 350	350 x 570 x 16 mm	1GKTPY844001
Hotplate S.700-1/1M	750 x 570 x 16 mm	1GKTPY845001
Hotplate S.900-1/2M	350 x 700 x 16 mm	1GKTPY846001
Hotplate S.900-1/2M	370 x 700 x 16 mm	1GKTPY848001
Hotplate S.900-1/1M	750 x 700 x 16 mm	1GKTPY847001
Hotplate S.900-1/1M	820 x 700 x 16 mm	1GKTPY849001

FRYER
FG EASY - GO

easy - GO

Design and simplicity

The FG Easy Go fryer is a complete, ready to fit unit that has been developed to meet the needs of the PROFESSIONAL market for built in and modular appliances.

The RICA Kit has been designed to be hermetically silicone sealed flush to the kitchen surface.
The element is fixed onto a compact hub and screwed to the bottom of the tank.
The system minimises cold parts and guarantees excellent productivity, high efficiency in terms of energy and low oil consumption.
The fact that the element rotates in the tank by 95° allows the bottom of the tank to be cleaned and the oil drain to be accessed easily.

Structure

FG Easy Go is made up of a surface with a 2/3 GN tank, frying basket, small filter net, sheathed heating element on a flange in AISI 304, O-rings for static seals, micro-switch, fixing ring nut with integrated rotation wrench and heat resistant wiring. The system is also supplied with thermostat support sheaths for regulation and safety.

COMMERCIAL & COMFORT

Technical characteristics

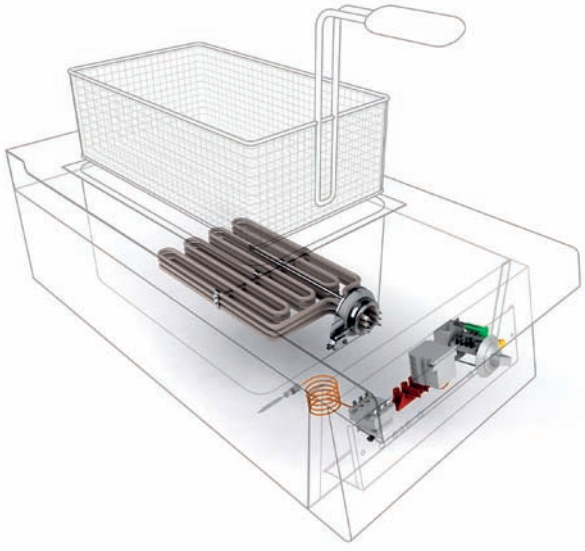
Code	**1GKFGAV97001**
Power	15,0 KW
Power supply	AC 400V 3N +T - 50Hz
Frame	AISI 304 (DIN 1.4301)
Tank	2/3 GN - 17 Litres
Bore (X - Y)	575 x 370 mm
Regulation	Continuous 95°C 190°C
Net weight	12 Kg
Cardboard packing (L x P x H)	800 x 600 x 450 mm

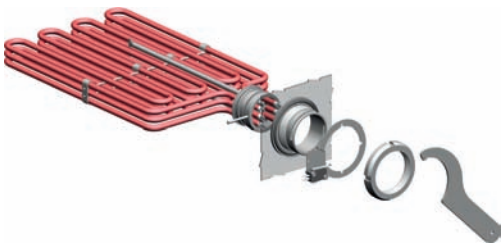
Optional

	Code
Electro-mechanical control kit: regulation 95°-190°C - safety 230°C	**1GKFGY319001**
Compact locking wrench	**1GKXXZ811002**
Food grease for hub rotation in a 100g tube	**1GKXXZ812001**

Element on rotating hub

On request RICA can customise the sizes and power of the sheathed elements on AISI 304 flange complete with rotating flanged kit, O-rings, micro-switch and regulating and safety thermostat support sheaths.





Savings

The rotating electrical elements, screwed to the tank with a hub, counter hub and ring nut:
- Eliminate welding, cleaning and smoothing processes
- Eliminate the possibility of tank surface deformation resulting from welding
- Reduce heating element/tank assembly times
- Provide reliable locking efficiency

PASTA COOKE
CP EASY - GO

easy - GO

Design and simplicity

The CP Easy Go pasta cooker is a complete, ready to fit unit that has been designed to meet the needs of the PROFESSIONAL market for built in and modular appliances.

The Kit is supplied either in a version with fixed elements and bulb supports or with the practical, compact RICA rotating system. The system is sealed hermetically and is flush to the kitchen surface. The fact that the element rotates in the tank by 95° allows the bottom to be cleaned and the oil drain to be accessed easily without the risk of accidental falls.

Structure

CP Easy Go is made up of a surface with a 2/3 GN tank, baskets, false bottom, dispenser for filling the tank, sheathed element on AISI 316L flange, O-rings for static seals, micro-switch, fixing ring nut with integrated rotation wrench and heat resistant wiring. The system is also supplied with regulating and safety thermostat support sheaths.

COMMERCIAL & COMFORT

Technical characteristics

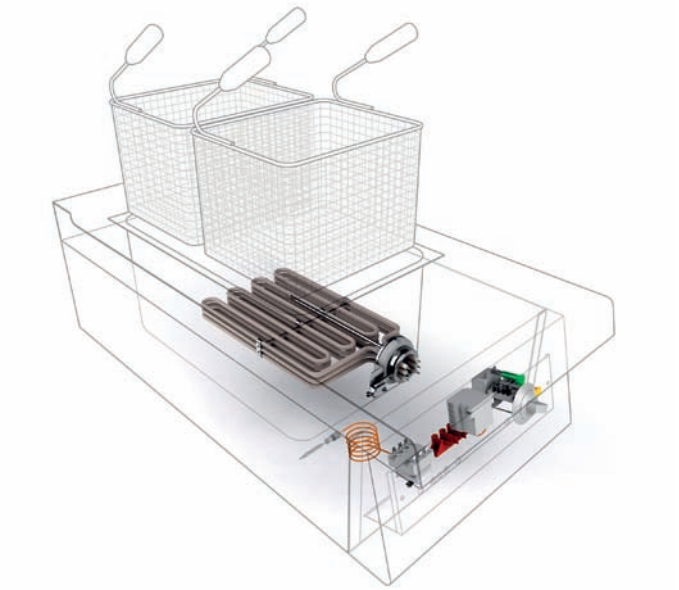
Code	1GKCPAV98001
Power	6 KW
Power supply	AC 400V 3N +T -50Hz
Frame	AISI 304 (DIN 1.4301)
Tank	2/3 GN - 17 Litres
Bore (X - Y)	575 x 375 mm
Net weight	12 Kg

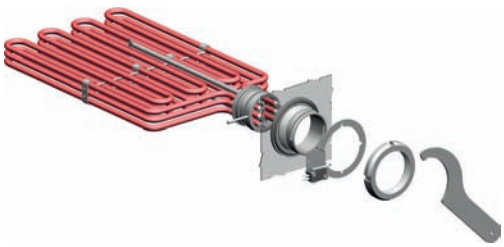
Optional

	Code
Electro-mechanical control kit: regulation 32-110°C - safety 150°C	1GKCPZ959001
Compact locking wrench	1GKXXZ811002
Food grease for hub rotation in a 100g tube	1GKXXZ812001

Element on rotating hub

On request RICA can customise the sizes and power of the sheathed elements on AISI 304 flange complete with rotating flanged kit, O-rings, micro-switch and regulating and safety thermostat support sheaths.



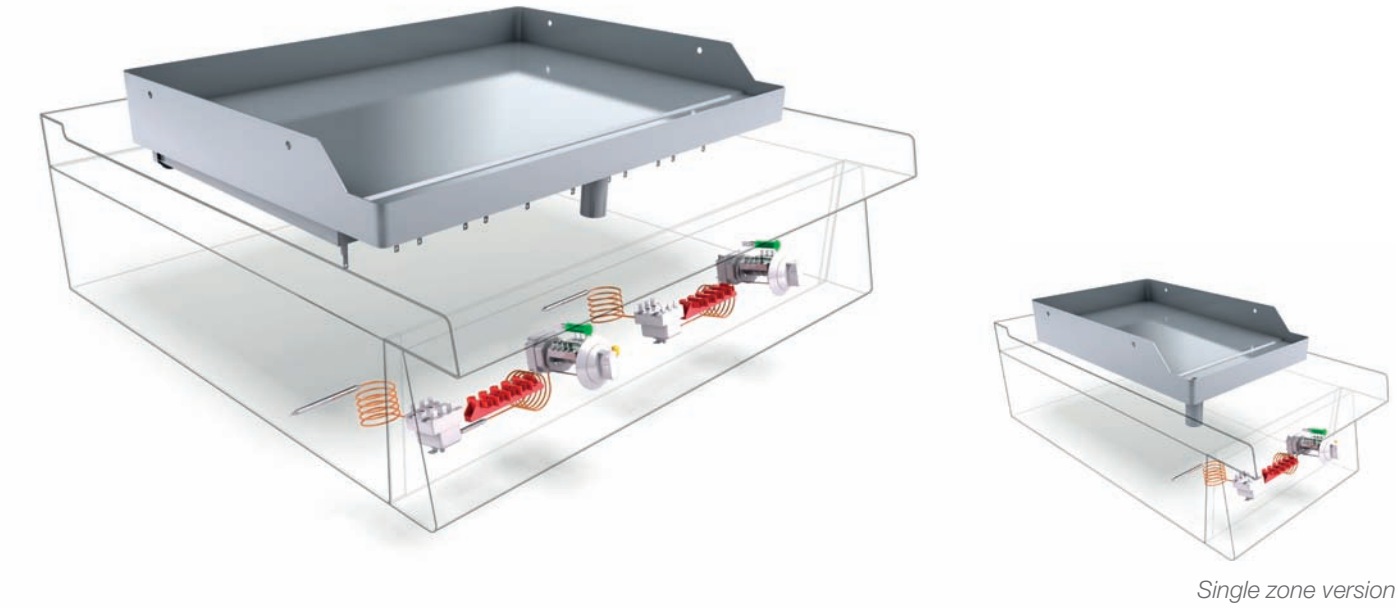


Savings

The rotating electrical elements, screwed to the tank with a hub, counter hub and ring nut:
- Eliminate welding, cleaning and smoothing processes
- Eliminate the possibility of tank surface deformation resulting from welding
- Reduce heating element/tank assembly times
- Provide reliable locking efficiency

STAINLESS STEEL FRY TOP
FT EASY - GO

easy - GO



Single zone version

Design and simplicity

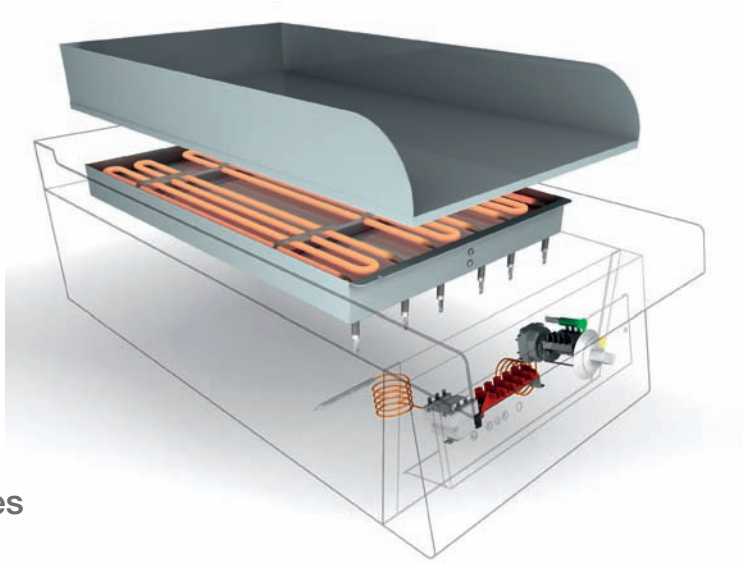
FT Easy Go has been developed to meet the different needs of the market for modular equipment for medium and large catering businesses.

FT Easy Go is made up of a grill in simple or chrome plated steel onto which one or more heating modules containing RICA sheathed elements are fixed. The modules, which are heat insulated on the lower parts, are fixed at the rear with a practical pull-out drawer system, and at the front with two studs screwed onto the grill.

Accessibility and control

FT Easy Go can be provided with a Rica control kit (optional) complete with three-phase switch, working thermostat (300°C), manual reset safety thermostat (350°C), heat-resistant terminal board and electric wiring.

COMMERCIAL & COMFORT



Standard accessories

Manual for installation and use

Technical characteristics

Series	Finish (Material) (*)	Code	Power	Power supply	Grill sizes (mm)	Cardboard packing (mm)	Net weight (Kg)
S700 1/2M X400	Smooth (Fe)	1GKFTAM61001	5,4 KW	AC 400V +T -50Hz	380 x 570	585 x 385 x 225	34
S900 1/2M X400	Smooth (Fe)	1GKFTAM61002	7,5 KW	AC 400V +T -50Hz	380 x 720	585 x 385 x 225	43
S900 1/2M X450	Smooth (Fe)	1GKFTAM61003	7,5 KW	AC 400V +T -50Hz	430 x 720	585 x 385 x 225	48
(*) Plates are also available in Fe-Cr							

S700 1/1M X800	Smooth (Fe)	1GKFTAM62001	10,8 KW	AC 400V +T -50Hz	780 x 570	1170 x 770 x 430	63
S900 1/1M X800	Smooth (Fe)	1GKFTAM62002	15,0 KW	AC 400V +T -50Hz	720 x 780	1170 x 770 x 430	81
S900 1/1M X900	Smooth (Fe)	1GKFTAM62003	15,0 KW	AC 400V +T -50Hz	720 x 880	1170 x 770 x 430	86
(*) Plates are also available in Fe-Cr and/or 1/3 lined + 2/3 smooth							

Optional

Electro-mechanical control kit 65°÷300°C	1GKFTY318001

Heating drawers

Series	Code	Power (*)	Power supply	Drawer sizes (mm)	Net weight (Kg)
Heating drawer S700X400	1GKFTY532001	3 x 1,8 KW	AC 400V 3N+T 50 Hz	427 x 340	5
Heating drawer S700X400	1GKFTAA08001	3 x 1,8 KW	AC 400V 3N+T 50 Hz	456 x 340	6
Heating drawer S900X400	1GKFTAA10001	3 x 2,5 KW	AC 400V 3N+T 50 Hz	656 x 340	7
Heating drawer S900X400	1GKFTZ232001	3 x 2,5 KW	AC 400V 3N+T 50 Hz	626 x 340	7
Heating drawer S900X450	1GKFTY327001	3 x 2,5 KW	AC 400V 3N+T 50 Hz	626 x 390	8

DIRECT COOKING GRILL
GD EASY - GO

easy - GO

Simplicity

GD Easy Go has been developed to meet the different needs of the market for modular equipment for medium and large catering businesses.
The flush fitting kit adapts to all assembly situations thanks to its simple design and modular dimensions.
Direct cooking on an element is an innovative cooking system that foresees contact between the food to be grilled and a flat tube element, with low thermal inertia, positioned over a tray of water.
GD Easy Go has oval section elements that are appropriately sized both in section and power to guarantee tasty and tender grilled food with an excellent lined optical effect.
The cooking surface is cleaned by pyrolysis, without the possibility of flames or burns, and with the aid of a scraper that is specially moulded to the shape of the elements.

Control

GD Easy Go can be supplied with the Rica control kit (optional) complete with switch, contactor, energy controller, green indicator light, terminal box and heat resistant electric wiring.

Structure

GD Easy Go is made entirely from AISI 304 steel and includes a compartment closing tank to be aligned with the client's work surface, a GN 1/1 basin for fat collection and water filling, a set of three flat tube elements fixed with connectors to a pivoting frame, a pin to block it in the working position and in the cleaning position and electric wiring.

Standard accessories

Manual for installation and use - Scraper

Technical characteristics

Code	Power	Power supply	Cooking Temperatures	Overall volume (mm)	Cardboard packing (mm)	Net weight (Kg)
1GKGDAV95001	3 x 1360 W	AC 400V 3N + T 50 Hz	30-400°C	582 x 375 x 180	885 x 385 x 225	13

Optional

Electro-mechanical control kit	1GKGDAV96001

BRAZIER
BR EASY - GO

easy - GO

Design and simplicity

BR Easy Go is a ready to fit brazier kit that has been developed to satisfy the diverse needs of the market for modular and built-in appliances in large and medium sized catering operations. BR Easy Go is made up of a GASTRONORM tank with a thickness of 20/20 in AISI 304 on the bottom of which there is a bimetal plate and a drainage hole with a watertight plug. The kit is designed to be fitted flush with the work surface via the adjustment and tightening of screws and is rendered watertight using silicone around the perimeter. Constant temperature regulation and ease of tank access make the kit flexible for any type of cooking.

Evenness

BR EasyGo has been designed to guarantee even heat distribution over the entire bottom via the use of an open coil radiant element that is heat insulated and kept constantly in contact with the bottom of the tank by a spring system. The three heating circuits are already wired with heat resistant wires when supplied and are ready to be connected to the optional control kit.

Accessibility and control

BR Easy Go can be supplied with the Rica control kit (optional) complete with three-phase switch, working thermostat (300°C), safety thermostat with manual reset (350°C), indicator light, terminal box and heat resistant electric wiring. The housing for the control and safety bulbs is foreseen on a special seat built into the element and in direct contact with the hot bottom.

Standard accessories

Manual for installation and use. Drain plug.

Technical characteristics

Code	Power	Power supply	Cooking Temperatures	Tank Sizes (mm)	Bore (mm)	Cardboard packing (mm)	Net weight (Kg)
1GKBRAW02001	4050 W	AC 400V 3N+T 50 Hz	Regulable by a thermostat	GN 1/1 512 x 310 x 120	575 x 365	585 x 385 x 225	22

Optional

Electro-mechanical control kit 50°÷300°C	1GKBRAW09001

BAIN MARIE
BM EASY - GO

easy - GO

Versatile and modular

BM Easy Go has been developed to meet the different needs of the market for modular equipment for medium and large catering businesses.
The unit, complete with tank, false bottom, GN1/1 basin, dispenser, external heating system with drawer mounted tubular element or with adhesive element on a flexible silicone sheet, is ideal for keeping food warm.
The materials used and the technical solutions applied guarantee excellent results in terms of reactivity, versatility, energy savings and duration.
The kit adapts to all assembly situations thanks to its simple design and its modular dimensions.
Fitted flush to the surface and tightened with screws, BM Easy Go is finished with a silicone seal around the perimeter.

Accessibility and control

BM Easy Go is prepared for the control kit which is made up of working thermostat (90°C), manual reset safety thermostat (130°C) fixed outside to the bottom of the tank.

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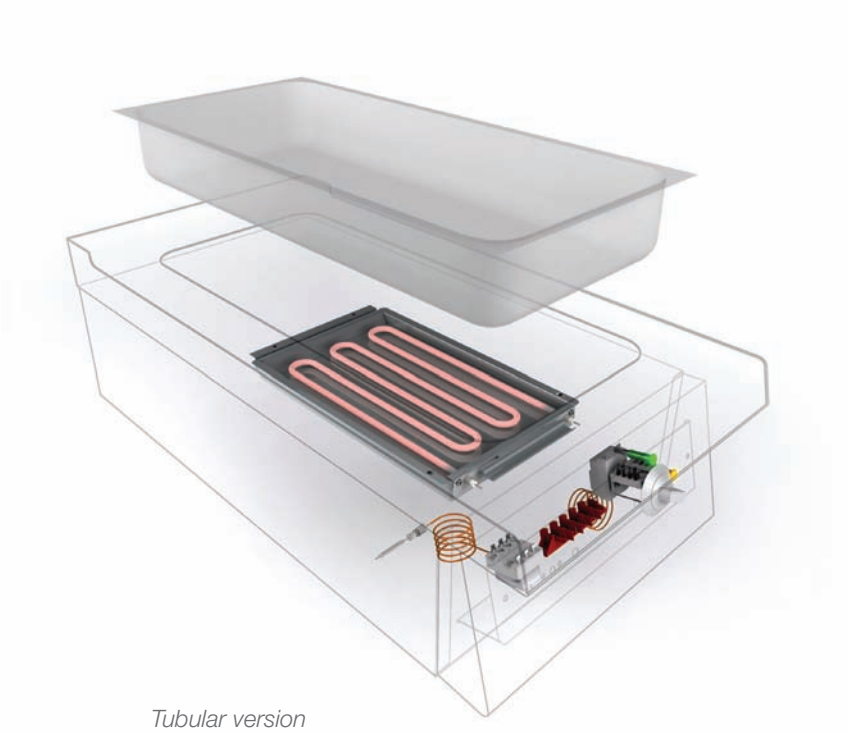


Tubular version

Technical characteristics

	Tubular version	Version with Etched foil
Code	1GKBMAV99001	1GKBMAW01001
Power	2,5 KW	1 KW
Power supply	AC 230V -50Hz	
Heating technology	260 x 400 x 30 mm	
Tank	GN 1/1 530 x 325 mm	
Bore (X - Y)	575 x 370 mm	
Net weight	8 Kg	7 Kg

Optional

	Code
Single-phase control kit	1GKBMY838001
Three-phase control kit	1GKBMY584001
Heating tray kit (2,5KW@230V)	1GKBMY585001

WARMING CABINET
AC EASY - GO

easy - GO

Finned tubular version

Simplicity

AC Easy - Go has been developed to rapidly heat using forced air convection. The ease with which it can be installed and removed by means of side brackets ensures great flexibility.

AC Easy - Go is an AISI 304 steel module with aluminium tangential fan, regulating thermostat knob (30°÷90°C) and power input terminal board and open coil heating element.

This heater with finned tubular element has been created for more aggressive working environments (drops of water, food residues, etc...). It is equipped with a manual reset safety thermostat and a switch with ON/OFF auxiliary contact for the fan, which switches the fan on and off using the thermostat knob.

Accessibility and control

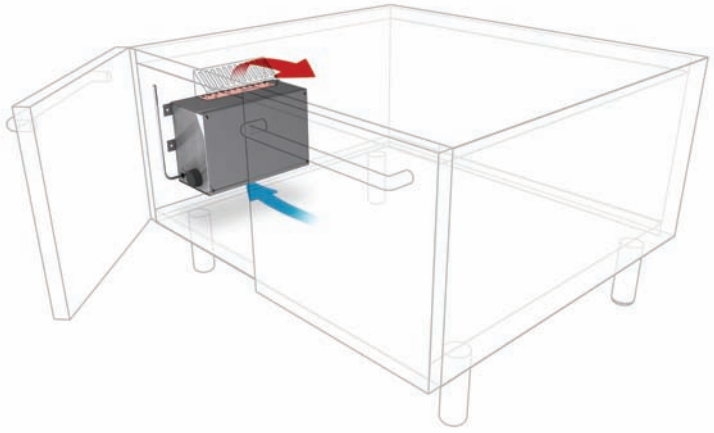
Simply remove the front panel (A) to gain access to all the parts so that routine and extraordinary maintenance can be carried out. The power supply cable is connected, by the client, by dismantling the cable gland.

Standard accessories

Manual for installation and use.

COMMERCIAL & COMFORT

Open coil version



Technical characteristics

Code	Heater	Power	Power supply	Knob position	Dimensions (mm)	Fixing centre distances (mm)	Range (m3/h)	Net weight (Kg)
1GKACT031001	Open coil	2,0 KW	AC 230V 50 Hz	Front	300 x 190 x 130	310 - 85	68	5
1GKACY888001		2,0 KW	AC 230V 50 Hz	Front	265 x 180 x 110	285 - 85,5	68	4
1GKACV417001		2,0 KW	AC 230V 50 Hz	Lateral	300 x 190 x 130	310 - 85	68	5
1GKACAP25001	Finned tubular	2,0 KW	AC 230V 50 Hz	Lateral	310 x 278 x 92	264 - 264	130	4,5
1GKACAP25002		1,0 KW	AC 230V 50 Hz	Lateral	310 x 278 x 92	264 - 264	130	4,5

HOT PLATE IN TOUGHENED GLASS, GLASS-CERAMIC, STAINLESS STEEL
PM EASY - GO

easy - GO

Glass version

Versatile and modular

The PM Easy Go maintenance surfaces in toughened glass, glass-ceramic and stainless steel are the ideal solution for heating and keeping food warm in direct contact with the surface and in containers during distribution to the public.

The solutions offered by RICA are ideal for modular flush fitting on surfaces in marble, steel or wood for neutral professional equipment, traditional self-service lines, “free flow” systems and counters for mass distribution.

In close collaboration with its clients, RICA offers the possibility of completing the supply of kits with assembly and silicone sealing to the surface.

Technology and efficiency

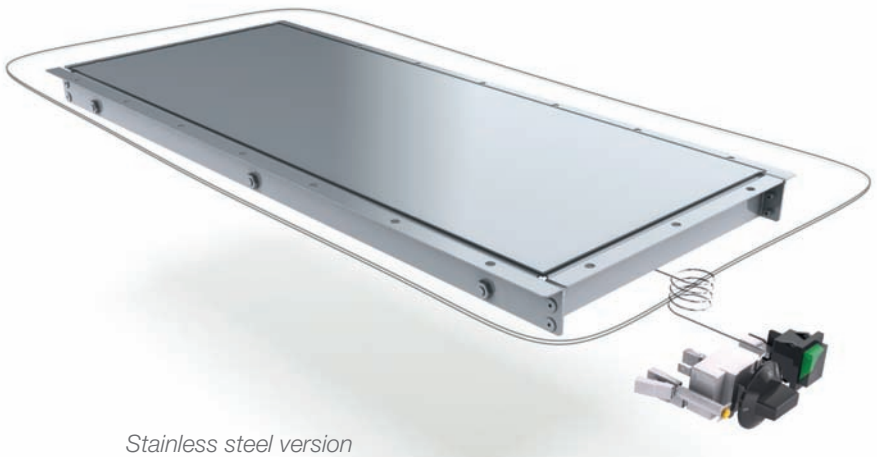
Depending on temperature and mechanical strength, RICA offers heating surfaces with one or more elements on a flexible silicone sheet (maximum surface temperature 90°C), or radiant technology elements on glass-ceramic that are sized and filled in at every point to guarantee even temperature distribution.

The perfect adherence of the etched foil element to the surface or the insulation of the radiant plates allows direct transmission of heat while avoiding dispersion in the air. Regulation of the heating zone allows for optimised heating by maintaining the ideal temperature on each heating zone and therefore on each foodstuff that is exposed to it.

Optional equipment

The versions in toughened glass and stainless steel can be provided, on request, with a metal frame for fixing to the work surface.

COMMERCIAL & COMFORT



Stainless steel version

Technical characteristics

Surface material	Surface size (mm)	Code (*)	Voltage Power	Regulation	Bore (mm)	Net weight (Kg)	Glass thickness (mm)
Toughened glass with Etched foil	400 x 400	**1GKPRAM26001**	1 x 190 W AC 230V 50 Hz	Electro-mechanical thermostat 30°C - 90°C	403 x 403	2,5	4
	500 x 500	**1GKPRAM27001**	1 x 350 W AC 230V 50 Hz		503 x 503	3,5	4
	530 x 325	**1GKPRAL76001**	1 x 200 W AC 230V 50 Hz		535 x 330	2,5	4
	540 x 320	**1GKPRAN51001**	1 x 200 W AC 230V 50 Hz		545 x 325	2,5	4
	600 x 400	**1GKPRAM24001**	1 x 300 W AC 230V 50 Hz		603 x 403	3,0	4
	800 x 400	**1GKPRAL23001**	2 x 190 W AC 230V 50 Hz		803 x 403	4,0	4
	1000 x 500	**1GKPRY750001**	2 x 350 W AC 230V 50 Hz		1003 x 503	6,0	4
Stainless steel with Etched foil	530 x 325	**1GKPRAW07001**	1 x 200 W AC 230V 50 Hz		535 x 330	6,5	3
	540 x 215	**1GKPRAR13001**	1 x 500 W AC 230V 50 Hz		550 x 225	5,5	3
Glass-ceramic with radiant plate	319 x 560	**1GKPRAW03001**	1 x 450 W AC 230V 50 Hz	Electro-mechanical thermostat	565 x 324	7,0	6
	649 x 560	**1GKPRAW04001**	2 x 450 W AC 230V 50 Hz		654 x 565	13,5	6
	999 x 560	**1GKPRAW05001**	3 x 450 W AC 230V 50 Hz		1004 x 565	20,5	6

(*) Specify whether the code is to be supplied with or without the metal frame for fixing to the surface
Note: The dimensions can be customised on request

LAVA STONE GRILL
GL - SPECIAL

SPECIAL

Application

The GL Special built-in kit is aimed at manufacturers of equipment, systems for catering and those that furnish businesses linked to the catering sector. The RICA lava stone grill is the ideal appliance for grilling meat, fish and vegetables because the stone, positioned on a steel support grill, cooks food while enhancing its flavour, giving it the typical barbecue aroma.

Working principles

The grill has two groups of sheathed elements that allow the cooking areas to be heated differentially. Food is heated by irradiation of the lava stone that is brought to a high temperature thanks to the RICA sheathed electrical elements.
The temperature of each area can be regulated using the two knobs on the side of the appliance.

Cooking advantages

- As cooking does not require any seasoning it is natural, genuine and quick
- Fats break up and drain away, avoiding the formation of benzpyrene
- During cooking the heat is absorbed evenly, maintaining the vitamin and nutritional properties of food
- No smoke is produced, not even by particularly fatty foods

Construction characteristics

RICA lava stone grills are made up of:
- A strong support frame in 20/10 stainless steel
- An ample, pull-out, lower drip pan for collecting fats.
- A perimeter splash guard that can be removed for cleaning
- “Universal” grilling (meat / fish / vegetables)
- Stones in lava
- INCOLOY sheathed elements with a diameter of 10 mm
- 2 regulating knobs

Technical characteristics

Code	Power	Power supply	Grill sizes (mm)	Volume sizes (mm)	Surface bore sizes (mm)	Net weight (Kg)
1SPKGC968001	4,8 kW	AC 400V 3N + T	610 x 250	800 x 350 x 130	780 x 330	30

FRYTOP
FT - SPECIAL

SPECIAL

Design

The FT Special built-in kit is aimed at manufacturers of equipment, systems for catering and those that furnish businesses linked to the catering sector. It is ideal for any type of food destined for grilling on plates in steel or polished Chrome with smooth, lined or mixed surfaces.

Working principle

The plate has three independent cooking areas that are powered by sheathed tubular elements. Each zone is controlled by a thermostat knob and relative indicator light.

Technical characteristics

Code	Power	Power supply	Bore (mm)	Volume sizes (mm)	Net weight (Kg)
1SPKGD147001	15,3 KW	AC 400V 3N + T	1010 x 420	1030 x 440 x 290	50

KEBAB
KB - SPECIAL

SPECIAL

Simplicity

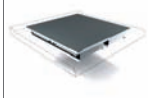
The kebab kit is a single, vertical heating module with radiant technology to be screwed directly onto the machine. The system has three heating zones that are distributed evenly and can be controlled independently.
The electric connections are heat resistant and are located on the rear of the compartment where air circulates thanks to natural convection.

If the heating plates need to be replaced this can be done easily on the back of the kit without having to dismantle the glass.

Technical characteristics

Code	Power	Power supply	Volume sizes (mm)	Net weight (Kg)
1SPKGD066001	6,9 KW (2300W x 3zone)	AC 400V 3N + T	737 x 237 x 86	5,5
1SPKGD621001	4,6 KW (2300W x 2zone)	AC 400V 3N + T	501 x 237 x 86	4,0

DROP-IN

		Product	Code	Total Power Voltage	Dimensions (mm)
easy - GO		PC EASY-GO S400X400	1GK VCAV94 001	2,1kW AC 230V 1P+N+T 50Hz	365 x 330
		PC EASY-GO S400X400	1GK VCAN05 001	2,1kW AC 230V 1P+N+T 50Hz	365 x 330
		PC EASY-GO S700X400	1GK VCY529 001	4,2kW AC 400V 3P+N+T 50Hz	540 x 320
		PC EASY-GO S900X400	1GK VCZ533 001	7,0Kw AC 400V 3P+N+T 50Hz	720 x 320
		PC EASY-GO S900X450	1GK VCY309 001	6,0Kw AC 400V 3P+N+T 50Hz	720 x 350
		1 ZONE CONTROL KIT PC	1GK VCAN35 001	AC 230V 3P+N+T 50Hz	-
		2 ZONE CONTROL KIT PC 1GK	1GK VCY314 001	AC 400V 3P+N+T 50Hz	-
		IN EASY-GO S400X400	1GK INAN96 002	1X3,0KW AC 230V – 50Hz	320 x 320
		IN EASY-GO S400X400	1GK INAN96 001	1x6,0KW AC 400V – 50Hz	320 x 320
		IN EASY-GO S700X400	1GK INAH05 001	2x3,5KW AC 400 V 3N + T -50 Hz	540 x 320
		IN EASY-GO S900X400	1GK INAH06 001	2x6,0KW AC 400 V 3N + T -50 Hz	720 x 320
		IN EASY-GO S900X450	1GK INAH07 001	2x6,0KW AC 400 V 3N + T -50 Hz	720 x 350
		IN WOK EASY-GO	1GK INAJ02 001	1X6,0KW AC 400V – 50Hz	Ø = 302,5
		TP EASY-GO S700	1GK TPY534 001	2x2,5KW AC 400V 3P+N+T 50Hz	328 x 548
		TP EASY-GO S900	1GK TPY313 001	2x3,0KW AC 400V 3P+N+T 50Hz	348 x 678
		2 ZONE CONTROL KIT TP	1GK FTY315 001	AC 400V 3P+N+T 50Hz	-
		TOP S.700-1/2M	1GK TPY844 001	-	350 x 570 x 16
		TOP S.700-1/1M	1GK TPY845 001	-	750 x 570 x 16
		TOP S.900-1/2M	1GK TPY846 001	-	350 x 700 x 16
		TOP S.900-1/2M	1GK TPY847 001	-	750 x 700 x 16
		TOP S.900-1/1M	1GK TPY848 001	-	370 x 700 x 16
		TOP S.900-1/1M	1GK TPY849 001	-	820 x 700 x 16
		FG EASY-GO GN2/3	1GK FGAV97 001	15,0kW AC 400V 3P+N+T 50Hz	570 x 365
		CONTROL KIT FG EASY GO	1GK FGY319 001	AC 400V 3P+N+T 50Hz	-
		FG KIT ROTATING ELEMENT	Customized		
		CP EASY-GO GN2/3	1GK CPAV98 001	6,0kW AC 400V 3P+N+T 50Hz	570 x 365
		CONTROL KIT CP EASY GO	1GK CPZ959 001	AC 400V 3P+N+T 50Hz	-
		CP KIT ROTATING ELEMENT	Customized		

DROP-IN

		Product	Code	Total Power Voltage	Dimensions (mm)
easy - GO		FT EASY-GO 1/2M S700x400	1GK FTAM61 001	5,4kW AC 400V 3P+N+T 50Hz	380 x 570
		FT EASY-GO 1/2M S900x400	1GK FTAM61 002	7,5kW AC 400V 3P+N+T 50Hz	380 x 720
		FT EASY-GO 1/2M S900x450	1GK FTAM61 003	7,5kW AC 400V 3P+N+T 50Hz	430 x 720
		FT EASY-GO 1/1M S700x800	1GK FTAM62 001	10,8kW AC 400V 3P+N+T 50Hz	570 x 780
		FT EASY-GO 1/1M S800x800	1GK FTAM62 002	15,0kW AC 400V 3P+N+T 50Hz	720 x 780
		FT EASY-GO 1/1M S900x800	1GK FTAM62 003	15,0kW AC 400V 3P+N+T 50Hz	720 x 880
		DRAWER FT EASY-GO S700x400	1GK FTY532 001	5,4Kw AC 400V 3P+N+T 50Hz	427 x 340
		DRAWER FT EASY-GO S700x400	1GK FTAA08 001	5,4Kw AC 400V 3P+N+T 50Hz	456 x 340
		DRAWER FT EASY-GO S900X400	1GK FTAA10 001	7,5Kw AC 400V 3P+N+T 50Hz	656 x 340
		DRAWER FT EASY-GO S900X400	1GK FTZ232 001	7,5Kw AC 400V 3P+N+T 50Hz	626 x 340
		DRAWER FT EASY-GO S900X400	1GK FTY327 001	7,5kW AC 400V 3P+N+T 50Hz	626 x 390
		CONTROL KIT FT EASY GO	1GK FTY318 001	AC 400V 3P+N+T 50Hz	-
		GD EASY-GO GN 1/1	1GK GDAV95 001	3x1,36KW AC 400V 3P+N+T 50Hz	582 x 375
		CONTROL KIT GD EASY GO	1GK GDAV96 001	AC 400V 3P+N+T 50Hz	-
		BR EASY-GO GN 1/1	1GK BRAW02 001	4,05KW AC 400V 3P+N+T 50Hz	570 x 365
		CONTROL KIT BR EASY GO	1GK BRAW09 001	AC 400V 3P+N+T 50Hz	-
		BM EASY-GO GN 1/1 TUBOLARE	1GK BMAV99 001	2,5kW AC 230V 1P+N+T 50Hz	570 x 365
		BM EASY-GO GN 1/1 ETCHED FOIL	1GK BMAW01 001	1,0Kw AC 230V 1P+N+T 50Hz	570 x 365
		DRAWER BM EASY-GO	1GK BMY585 001	2,5kW AC 230V 1P+N+T 50Hz	260 x 400 x 30
		CONTROL KIT BM EASY GO THREEPHASE	1GK BMY584 001	AC 400V 3P+N+T 50Hz	-
		CONTROL KIT BM EASY GO MONOPHASE	1GK BMY838 001	AC 230V 1P+N+T 50Hz	-
		AC EASY-GO FRONT	1GK ACT031 001	2,0kW AC 230V 1P+N+T 50Hz	300 x 190 x 130
		AC EASY-GO SIDE	1GK ACV417 001	2,0kW AC 230V 1P+N+T 50Hz	300 x 190 x 130
		AC EASY-GO FRONT SLIM	1GK ACY888 001	2,0kW AC 230V 1P+N+T 50Hz	265 x 180 x 110
		AC EASY GO TUBOLAR	1GK ACAP25 002	1,0kW AC 230V 1P+T - 50Hz	310 x 278 x 92
		AC EASY GO TUBOLAR	1GK ACAP25 001	2,0kW AC 230V 1P+T - 50Hz	310 x 278 x 92
SPECIAL		GL - SPECIAL	1SPKGC968001	4,8 kW AC 400V 3N + T	800 x 350 x 130
		FT - SPECIAL	1SPKGD147001	15,3 KW AC 400V 3N + T	1030 x 440 x 290
		KB - SPECIAL	1SPKGD066001	6,9 KW (2300W x 3zone) AC 400V 3N + T	737 x 237 x 86
		KB - SPECIAL	1SPKGD621001	4,6 KW (2300W x 2zone) AC 400V 3N + T	501 x 237 x 86

NOTE

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NOTE

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He reserves the right to effect any product modifications considered necessary and beneficial without detracting from fundamental product features.

HEATING SYSTEMS	COMMERCIAL & COMFORT	COLD	ETCHED FOIL	PLASTICS	ELECTRONICS

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